

DINNERLY



Mild Chicken Curry with Noodles



25 minutes



2 Servings

When coconut milk and mild Malaysian curry powder join forces with tender chicken you know you're in for a treat. Plus, quick-cooking noodles mean dinner is ready in next to no time.

WHAT WE SEND

- 1 carrot
- 1 spring onion
- 1 large free-range chicken breast fillet
- 5g Malaysian mild curry powder
- 200g egg noodles ^{1,3}
- 200ml coconut milk

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1 garlic clove
- 3 tsp soy sauce ⁶
- 2 tsp vegetable oil
- 1 tbs tomato sauce

TOOLS

- medium saucepan
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 480kcal, Fat 16.3g, Carbs 38.6g, Proteins 41.3g



1. Prep ingredients

Bring a medium saucepan of water to the boil for the noodles. Peel the **carrot** and halve lengthwise, then thinly slice on an angle. Thinly slice the **spring onion** on an angle. Crush or finely chop **1 garlic clove**.



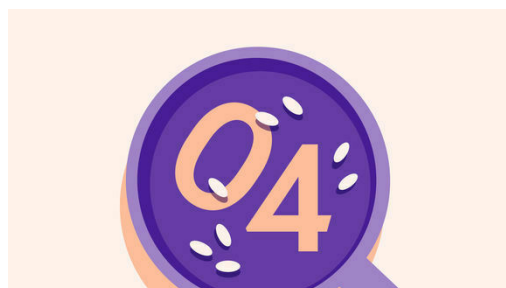
2. Marinate chicken

Cut the **chicken** into 1cm-thick slices (see Make it yours). Combine the **curry powder**, **garlic** and **3 tsp soy sauce** in a large bowl. Add the chicken and toss to coat.



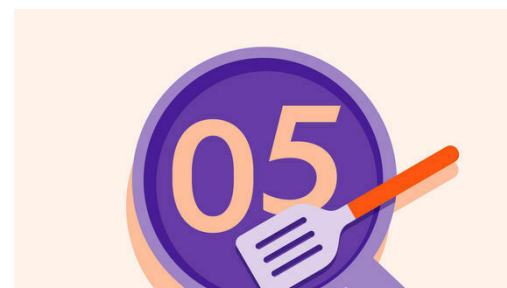
3. Cook noodles

Cook **half the noodles*** in the pan of boiling water for 3-4 mins until tender. Drain and rinse under cold water to prevent the noodles from sticking.



4. Stir-fry chicken

Meanwhile, heat **2 tsp vegetable oil** in a medium deep frypan over medium-high heat. Stir-fry the **carrot** and **chicken mixture** for 2 mins or until fragrant.



5. Serve up

Add **half the coconut milk***, **1 tbs tomato sauce** and **180ml (¾ cup) water** to the pan. Reduce the heat to medium and cook for 5 mins or until the chicken is cooked through. Add the **noodles** and toss to combine and warm through. Divide the **chicken curry noodles** among bowls, scatter over the **spring onion** and enjoy.



6. Make it yours

Feel free to cut the chicken into chunks if you prefer. ~ Have younger kids? Leave off the spring onion and serve it at the table for those who like it.